

FABRICATING THE RIBEYE



Subprimal Name* 112A (IMPS/NAMP) Beef Rib, Ribeye, Lip-On (tail)

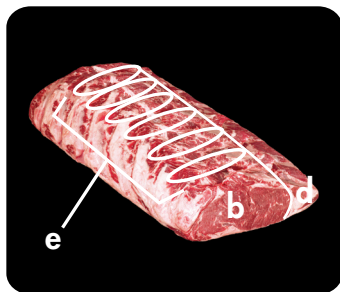
To optimize tenderness, wet age 14 days for Choice, 21 days for Select.**

*The Meat Buyers Guide, NAMP

**Industry Guide for Beef Aging, 2006

CUTTING GUIDE

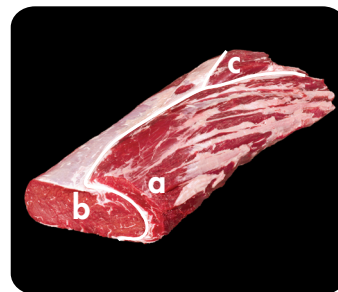
1 Start with the 112A (IMPS/NAMP) Beef Rib, Ribeye, Lip-On.



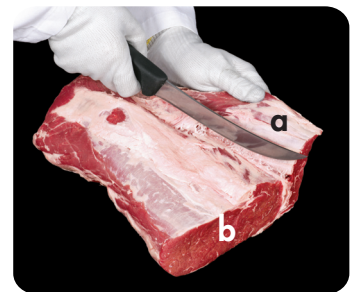
2 Locate and remove the Ribeye tail (d) and the intercostal muscles (e). These muscles are located on the internal surface where the back rib would be found.



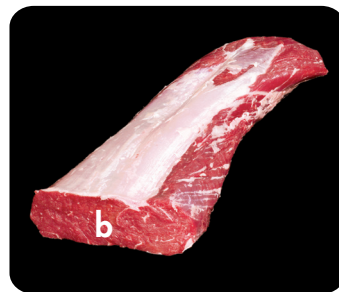
3 112 Beef Rib, Ribeye Roll. The Ribeye Roll consists of the Spinalis Dorsi (a), the Longissimus Dorsi (b), and the Complexus (c). Trim and remove the Complexus (c), then all fat and connective tissue from the Spinalis Dorsi (a), also known as the Ribeye Cap.



4 Locate the fat seam underneath the Ribeye Cap. Follow the natural seams to remove the Ribeye Cap (a) from the Ribeye Roll.



5 Portion into steaks or roasts. 112D (IMPS/NAMP) Beef Rib, Ribeye Cap (IM)



6 Portion into steaks or roasts. 112C (IMPS/NAMP) Beef Rib, Ribeye (IM).